

Beechwood Hotel

Boxing Day 2025

Festive Canapés

~

Swede and white onion velouté with sage and ginger foam GF V

~

*Pan seared scallops, smoked cauliflower purée, candied walnuts, pomegranate dressing,
pickled carrot and pea shoot salad GF DF*

Slow cooked belly pork, fondant potato, duo of beetroot, honey and sage reduction GF DF

*Smoked Gressingham duck breast, celeriac and red onion remoulade, orange dressing,
sourdough crisp, balsamic glaze GF* DF*

*Chestnut mushroom and spinach pastry tart, cranberry compote,
smoked dapple cheese crisp, watercress salad V*

*Lobster, prawn and smoked salmon medley,
marinated cucumber, marie rose dressing, lemon dressed salad GF DF*

~

*Fillet of beef, parmentier potatoes, textures of carrot, roast tenderstem broccoli,
confit baby onions, red wine jus GF DF*

Grilled lemon sole fillets, dill buttered hasselback potatoes, pea purée, baby carrots, petit pois à la Française GF

*Organic butter roasted Chicken breast, sweet potato and thyme mash, charred baby corn, baby leeks,
broad beans, smoked paprika velouté GF*

*Venison loin, duck fat confit potato, celeriac purée, wild mushrooms, roast chantenay carrots,
curly kale, redcurrant jus GF DF*

*Binham blue, broccoli and red onion rösti potato cake, glazed carrots, sauté new potatoes,
mustard dressed rocket leaves GF V*

~

Christmas pudding, brandy sauce, redcurrants V

Brioche bread and butter pudding, crème anglaise, nutmeg foam V

Spiced chocolate mousse, cinnamon ice cream, poached pear, brandy snap biscuit GF V*

*Blood orange and vanilla panna cotta, cardamon and passion fruit sorbet, almond tuille biscuit GF**

*Selection of artisan cheeses; Binham blue, Norfolk Smoked Dapple,
Ferndale Norfolk Tawny with celery and grapes GF* V*

European and Tropical fruits GF V

Selection of homemade ice creams and sorbets GF V

~

La cafetière coffee and petits fours and mince pies

£70.00 per person

GF Gluten Free

GF can be made Gluten free*

DF Dairy Free

DF can be made Dairy free*

V Vegetarian